



FRENCH FRIED ONION RINGS

TEMPERATURE: 335°F

TIME: 3-1/2 MINUTES

INGREDIENTS:

3/8" Slices of Large Bermuda Onions

BATTER:

2-1/4 Cups Flour

1 Tablespoon Salt

1/4 teaspoon White Pepper

2 Cups Water

4 Tablespoons Powdered Milk

2 teaspoons Lev. Baking Powder

METHOD:

Slice onions 3/8" thick and separate into rings. (Use centers for other purposes)

Batter - mix dry ingredients adding water while mixing.

Dip onion rings into batter.

Place into fryer at 335° in KEATING Fryer*, other fryers at 350°.

Drop rings individually into fryer without baskets.

When rings are approx. half-cooked, stir them and place the fry basket on top of the rings to hold them under the surface of the oil in order to become crispy all over. Fry a total of 3-1/2 minutes.

Scoop the rings from the fryer and then scoop loose batter particles from the surface of the oil with a small fine-mesh basket.

ALTERNATE METHOD:

Fry rings 2 minutes during slack period and refrigerate. Refry for 2 minutes and then serve.

*Fast recovery and lack of temperature drop in the KEATING Fryer makes the use of low frying temperatures necessary.